



CHRISTMAS MENU

SAVOIAHOTEL
RIMINI

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The holiday season is approaching and with it the perfect occasion to celebrate in style and sophistication. Savoia Hotel Rimini is pleased to present its proposals for Christmas dinners and corporate events, designed to pay tribute to a successful year and create unforgettable moments with your colleagues and partners.

You will find below our proposals for corporate evenings or for small or large groups, valid from 1 to 22 December 2024.

All menus include welcome drink served center of table:

*Parmesan cheese drops, mortadella squares, olives and pasta cresciuta fritters
Prosecco and non-alcoholic drink*

Included beverage in "corporate dinner december 2024": water, coffee and 1 bottle of wine per 4 guests



Savoia Hotel Rimini

Traditional Italian menu

Proposal no.1

- Bacon strips with pumpkin flan, castelmagno cheese fondue and hazelnut crumble
- Paccheri pasta with sausage ragu and stracciata di burrata cheese from Andria
- Beef stew with polenta concia and gremolata
- Lemon delight

- Tasting of homemade Christmas sweets

€ 44,00 per person

Proposal no.2

- Savoy cabbage, sausage and chestnut flan napped with blue cheese sauce
- Tortellini stuffed with meat in double beef and capon broth
- Or
- Bigoli pasta with traditional Italian ragu with porcini mushrooms and pecorino flakes
- Pork cheek braised in honey craft beer accompanied by potato and pumpkin mash with a hint of rosemary
- Tiramisu with dark chocolate chips

- Tasting of homemade Christmas sweets

€ 47,00 per person

Proposal no. 3

- Lentil and vegetables soup with polenta croutons
- Small squares with ricotta cheese and herbs served with white courtyard ragout, crispy artichoke and cream of stracciatella di Bufala cheese
- Pork loin stuffed with mortadella, smoked provola and roasted plums accompanied by rosemary-scented potatoes
- Tenerina cake with mascarpone cream, blackberries and berries

- Tasting of homemade Christmas sweets

€ 53,00 per person

Sea menu

Proposal no. 1

- Cuttlefish salad, ice fennel, pink grapefruit, Cantabrian anchovy and red fruits dip
- Risotto with shellfish (scampi and prawns), artichokes and confit tomatoes
- Darne of salmon napped with with lemon and ginger cream accompanied by a Roman-style nest of vegetables
- Traditional Italian Trifle

- Tasting of homemade Christmas sweets

€ 57,00 per person

Proposal no. 2

- Seared scallops on pumpkin cream sauce, tarallo crumble and salted almonds
- Lasagna with broccoletti and mozzarella di Bufala mousse, smoked salmon and mullet roe
- Caramelized ombrina scaloppa with pioppini mushrooms, Jerusalem artichoke cream and crustacean reduction
- Rum baba served with Chantilly cream and wild strawberries

- Tasting of homemade Christmas sweets

€ 65,00 per person



Proposal No. 3 - Buffet with seating for a minimum of 45 guests

- Octopus with catalan vegetables
 - Prawns in pomegranate sauce and soya bean sprouts
 - Red Tuna Steak with Citrus Dressing
 - Yellow lasagna with seafood ragu
 - Risotto with winter squash and mussels
 - Darne of wild salmon with steamed vegetable basket
 - Seasonal fruit salad
 - Pineapple parfait
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- Tasting of homemade Christmas sweets

€ 68,00 per person

Convivial cocktail

'Convivial cocktail' standing and stationary proposal

Basic Proposal

The Cold

- Non-alcoholic aperitif with fruit, Prosecco, Aperol Spritz
- Puffed Parmesan cheese, salt-roasted almonds, fried olives with chilli seasoning, olive and sesame seed sandwiches, Pan brioche gran fantasia, Canapè with Parma ham, tomato, salmon, cheese
- Cream cheese skewers with red fruits and grapes
- Savory tart with shrimp and lime battering
- Five grains crackers with avocado, cuttlefish noodles and balsamic reduction
- Crunchy vegetable dip

The Warm

- Mozzarella in carrozza, panzerotti with mozzarella and tomato, slices of focaccia with tomato and oregano
 - Quiche lorraine
-
- Tasting of homemade Christmas sweets

€ 30,00 per person

'Convivial cocktail' standing and stationary proposal

Top proposal with seat

Non-alcoholic aperitif with fruit, Prosecco, Aperol Spritz

The Cold

- Puffed Parmesan cheese, salt-roasted almonds, fried olives with chilli seasoning, olive and sesame seed sandwiches, Pan brioche gran fantasia, Canapè with Parma ham, tomato, salmon, cheese
- Cream cheese skewers with red fruits and grapes
- Savory tart with shrimp and lime battering
- Five grain crackers with avocado, cuttlefish noodles and balsamic reduction
- Crunchy vegetable dip

The Warm

- Mozzarella in carrozza, panzerotti with mozzarella and tomato, slices of focaccia with tomato and oregano
- Quiche lorraine

First course served:

- Risotto with saffron cream and crumbled sausage meat
 - Sliced fresh fruit
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- Tasting of homemade Christmas sweets

€ 39,00 per person

All prices are exclusive of VAT.

Service from a guaranteed minimum of 15 people.

We can also handle additional requests such as intolerances, allergies or ethical choices with due notice (variations are proposed during the meal to those affected).

